

Patent Application No. 10/606,260
Amendment dated January 18, 2007
Reply to Office Action of May 18, 2006

2

The following listing of Claims replaces all previous versions of the claims.

Claims 1-4 (Cancelled)

5. (Currently Amended) An article of commerce comprising:
- (a) snack chips, wherein said snack chips have been treated to reduce the level of asparagine in the snack chips before they are cooked, such that there is less asparagine present in the snack chips to react with reducing sugars in the snack chip during cooking to form acrylamide, resulting in less acrylamide in the cooked snack chips with an enzyme such that the resulting snack chips have a lower level of acrylamide than snack chips made from similar ingredients in a similar process;
 - (b) a container for containing the snack chips; and
 - (c) a message associated with the container;
- wherein said message associated with the container informs the consumer that the snack chips have a reduced level of acrylamide.
6. (Original) The article of Claim 5, wherein said snack chips are potato chips having less than about 40 ppb acrylamide.
7. (Original) The article of Claim 6, wherein said potato chips have less than about 10 ppb acrylamide.
8. (Original) The article of Claim 5, wherein said snack chips are fabricated potato crisps having less than about 400 ppb acrylamide.
9. (Original) The article of claim 8, wherein said fabricated potato crisps have less than about 200 ppb acrylamide.
10. (Original) The article of Claim 5, wherein said snack chips are tortilla chips having less than about 75 ppb acrylamide.
11. (Original) The article of claim 10, wherein said tortilla chips have less than about 50 ppb acrylamide.
12. (Currently Amended) An article of commerce comprising:
- (a) French fries, wherein said French fries have been treated to reduce the level of asparagine in the French fries before they are cooked, such that there is less

Patent Application No. 10/606,260
Amendment dated January 18, 2007
Reply to Office Action of May 18, 2006

3

asparagine present in the French fries to react with reducing sugars in the French fries during cooking to form acrylamide, resulting in less acrylamide in the cooked French fries with an enzyme such that the resulting French fries have a lower level of acrylamide than French fries made from similar ingredients in a similar process;

- (b) a container for containing the French fries; and
- (c) a message associated with the container;

wherein said message associated with the container informs the consumer that the French fries have a reduced level of acrylamide.

13. (Original) The article of Claim 12, wherein said French fries have less than about 40 ppb acrylamide.

14. (Original) The article of claim 13, wherein said French fries have less than about 10 ppb acrylamide.